20,000.

FIFTH BIENNIAL.

Order of Hibernians Held in Montpelier.

EET IN RUTLAND IN 1908

out of the Officers Re-elected-A Stirring Address by Fr. Barrett of Burlington-Official Show Growth of the Order

Montpeller, Sept. 18.-The ry branch. The latter were from rlington and Montpelier, the only places in the State, where ladies' xiliaries have been organized.

At ten o'clock this morning legates marched to St. Augustine's urch, where the Rev. Pather. W. J. ass, assisted by the Rev. Father J. Callion, Father O'Sullivan, also on from this text: "He thou Faithunto Death and I will gives thee

At the close of the service at the urch the delegates marched to the Gates. State highway commissioner, Il of the local organization in Union order by State President James E. irke of Rutland an adjournament for aner was taken before any business

Crown of Life."

During the opening exercises members of the ladies' auxiliary had convention hall, Mayor S ther P. J. Barrett of Burlington, the fring State chaplain, gave an address a not write of 179, making a present nembership of over 2,000. uture of four additional divisions and encouragement from Mat-It winder the Vermont management

he reports the treasurer and secretary re read and accepted. The latter showed members have died during

est Rutland; vice-president, D. J. Suln of Barre; secretary, Mark R. Berry Richmond: treasurer, Thomas B ight of Burlington. All of these exthe secretary were re-elected. The . Father J. W. O'Sullivan of this city

nd. The bi-ennial gathering of the ladies xiliary was held this afternoon in an olning hall. Standing committees e appointed and the following offifor two years were elected: Presi nt, Mrs. Mary Robinson of Rurlington; -president, Miss Mary Flanagan of ntpeller; secretary, Miss Helen Law ice of Montpelier: trensurer, Miss Mos et Baker of Hurlington. These officers installed by Mrs. Nova McCann of ntpeller. The auxiliary will meet Rutland in 1968 in confunction with

rigation tendered the visiting deledent James E. Burke neted tonat-S. Haley and several of th ely elected officers spoke briefly. Whittier orchestra which included in mental solos by George H. Wilder Fred H. Whittier and vocal solos Miss Rose Mary O'Niel of Portland and Miss Ida Hughes of this city, dance followed the banquet.

AN ELECTION CONTEST.

dimed F. A. Holmes of Sutton Was

on, Sept. 18 -- A hearing was held Monday with both sides represented St. Johnsbury lawyers preparatory to ing the election of Frank A. mes as representative before the elecs committee of the next Legislature. Holmes has been postmaster here claims he resigned the office before election. The other side admit that he mpted to resign the office, but claim have evidence from the department a ashington that he was still postmaster

THIRD VT. REUNION.

dent-Address by W. S. Pingree. Johnsbury, Sept. 18.-The 21st anmeeting of the Third Vermont regi- Billds.

bers of the old regiment in attendance The ladies of Chamberlin Relief Corps served a dinner which was followed by the business meeting at which these offloers were elected:

President, Col. Thomas O. Woodstock; vice-president, John McDonate Convention of the Ancient ald, St. Johnsbury; secretary and treasurer, Lt.-Col. S. E. Pingree, Hartford; executive committee, Carlton Felch, J. A. Paddock, Marshall Montgomery, all of St Johnsbury. It was voted to hold the next annual meeting at St. Johnsbury.

Following the business session Capt. George W. Bonnette, the president, in-troduced William S. Pingree of Hartford, who gave an eloquent address. This was followed by informal addresses by Lieut, A. J. Locke of Rahway, N. J., Capt. Horace French of Lebanon, N. H., Duniel Skinner of Barton Landing, Capt, John McDonald, Capt. E. L. Hovey, Dr. H. C. Newell, all of St. Johnsbury, and A. E. Worthen of Melrose, Mass.

GOOD ROADS CONVENTION.

Speakers at Meeting in Middlebury

Middlebury, Sept. 18.-The official good of the National Good Roads Association convention of the of America, Addison County Agricultural cient Order of Hibernians held in society, the Business Men's association of its city was attended by about 100 Middlebury, the Village Improvement solegates and 15 ladies of the auxis ciciles, the Patrons of Husbandry, the town and village officials and other portant interests is to be held at Middlebury, Saturday, September 22.

Organization for good roads and streets is the chief object of this convention. The officers of the Good Roads association, leading engineers, lecturers and road experts, will stop at Middlebury and hold three sessions at 10 a. m., 2 p. m. and 7:39

The speakers include Col. W. H. Moore, president National Good Roads association, subject, "National Good Roads Movement"; C. I. Button, subject, "Road Statistics of Addison County"; "Good Bonds Movement in Vermont," Charles W

In the afternoon session the speakers are: "Practical Road and Street Con-Col. W. H Moore, president National Good Roads association; "Organ ization and Legislation," Wellington F Loucks, national organizer, National Good Roads association; five minutes talks by "Local Conditions. delegates, subject. Bristol, Dr. A. M. Norton; Cornwall, L. W. Pent; Addison, M. S. Barnes; West Salisbury, F. C. Dyer.

At the exening session the Hon, Fletcher D. Proctor, governor-elect, will speak or "The Renefit of Good Roads"; stereopion lecture by Col. W. H. Moore, subject, Roads of the World,"

A \$10,000 NEGLIGENCE SUIT.

Rutland Railrond Asked to Pay for Death of Engineer Mahoney at Shelburne.

Rutland, Sept. 18.-In Rutland county ourt to-day trial was begun in a \$10,000 regligence case against the Rutland Railroad company brought by John McTier-Ley, administrator of the estate of En-Cummings of Boston, national gineer Dennis Mahoney, who was killed in the wreck at Shelburne January 3, been beefsteak and onions, clam chowder basin of water set over the fire, taking 1963. The case was tried here in March, and fried fish with sait pork, a big cold care that it does not cuidle. Some preident said steps have been taken to 1966. The case was tried here in March, 1904, the plaintiff getting a verdict but New Hampshire and in January, 1996, the supreme court reversed the decision of the lower court. Butler & Moloney are counsel for the plaintiff and H. H. Powers of Morrisville, M. Meldon of this city, F. S. Platt of Poultney and R. E. Brown of Burlington for the defense,

A special struck jury has been empanelled for the case which is being President, James E. Burke of tried before Judge James M. Tyler, the any of them, but all seasonable regular term judge, W. W. Miles, being disqualified.

seriously wounded John Cassidy of the appointed State chaplin. The con- ing assault with intent to kill. He at \$2,500. Joseph Headle of Bridgewater vas in court on an indictment charging ounging to Hollis R. Newell of Sherurne by spreading parts green in a pasure. His ball was fixed at \$750.

RUTLAND COUNTY FAIR.

Grangers Giving Good Exhibit-Trilly and Blue Ribbon Win the Ruces.

Ruthard Sent 18-The Rutland counts fair opened to-day with an attendance about 3,000. This is considered a good first day growd. The efforts of the Grangers of the county to make the fair a payer this year is noticeable in the improvement in the standard and number of whiblis over the last few years. showing of photography work, flowers and needle work. The cattle, sheep and chickn pens are well filled. There were two races to-day. The summaries follow: GENTLEMEN'S ROAD HORSE HALF

MILE PURSE \$75. Trillby, h. m., (Post)...........1 Ice P, br. g., (Prenevost).......2 Iton B. g. (Mattison)......3 Joe B, bik. g., (Fish)...... Black Maria, blk. m., (Hammond) . . 6 Time, 1:22, 1:19.

2:35 TROT. 2:27 PACE. PURSE \$150. Plue Ribbon, ro. m. (Page) din Henry, b, g. (Porter)..... Kitty Hicks, blk. m. (Hicks)...... Little Ren, b. g. (Bailey). Wime, 2:24 1-4, 2:24 1-4, 2:24 1-2.

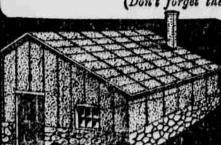
VOLIVA CHOSEN LEADER.

People of Zion City Elected Illm by Vote of 1.911 to 6.

Chicago, Sept. 18.-Wilbur Glen Vollyn was chosen to-day by the people of Zion

sheds, outbuildings, etc., no roofing is so economical as the original Red-Rope Roofing

Neponset
(Don't forget the name.)



It will give you, better service and last longer than any other low priced roofing made. For 20 years its sales have steadily ncreased and it is more popular today than ever. Don't confuse t with cheap tar papers.
You can apply it easily com-plete roof kit free with each 10'l. Samples and book on 'Building Economy" free. Address

HAGAR BROS. Burlington, Vt.

TORKSHIRE PUDDING.

For Emergencies at Home For the Stock on the Farm Sloans Liniment

Is a whole medicine chest

Price 25c 50c & \$1.00

Sand For Free Booklet on Horses, Cattle, Hogs & Poultry. Address Dr. Earl S. Sloan, Boston, Mass.



DOMESTIC SCIENCE IN THE HOUSEHOLD.

when it ain't a woman's, Bread, knuckle hah, regular picter-cold beef inslices wery rood. Dickens. MENU-SUNDAY, SEPT. 23, 1906.

BREAKFAST. Grapes Cereal Fried Pork, Dried Apples and Cream Gravy Baked Potatoes Corn Meal Muffins Coffee.

Tomato Soup radishes Celery Roast Beef, Yorkshire Pudding Browned Potatoes Macaroni Sliced Tomatoes on Lettuce Deep Apple Pie and Chesse Coffee.

DINNER.

SUPPER. Cold Silced Beef, Horseradish Sauce Whole Wheat Bread and Butter Cream Pointoes Sliced Peaches with Gream

White Cake

Chocolate, The crispy autumn oir that invites to ctivity whether in labor or pleasuring, rings in its wake a hearty appetite that nothing but substantials will appeare. "Cake!" scornfully said a young on a camping or any out of door trip? and a tablespoonful of vinegar.

to the snot these coolish days." Just so! the day of leed drinks and dainty frappes of various sorts now must step aside for the hearty foods that stay by one. Here, then are suggestions for a few

There is a homely old English rhyme ready two onlons, sliced, from Michaelmas (Sept. 29) to midsum- drained and fried in deep fat. mer. Though these dates were given over

ROAST BEEF WITH YORKSHIRE PUDDING.

In buying a roast the ribs, the back of the rump or the second cut of the sirloin are all good pieces. The rump is a specially good piece for a family, the seend cut of the rib roast is usually preferred. Cross ribs are selected by those boiling water. Baste frequently with a who like their meat well done.

for every pound and one for the pan. A pour around it a can of hot tomatoe. nearly so much time inproportion. It is then finish cooking. Do not overcook, important to remember, however, that Serve on a heated platter, garnishing with J. the smaller the cut to be roasted, the hot- parsley. ter should be the fire when the roast is first put into the oven. An intensely hot oven sears the exterior of the meat, the same as in broiling, and prevents the 2 if it is liked rare. For a very small roast, a frying or dripping pan set on top of the

ish the roasting in the oven. liffer as to the proper time for seasoning the roast. Some good cooks prefer to Others stoutly insist that when half done it should be seasoned. moting Queen Victoria's chef as authory. Still others leave the meat unseasoned, allowing each one to season their own cut on the plate after being served. There is also a difference of opinion as to whether the meat should go in the oven with or without the addition of such or water. If you wish a fine brown do not ter that a little boiling water or beef stock may be used in the basting. To tizing of cold cuts when served per surface with a knife. If it is springy achieve this result the meat should be of City as their leader by the overwhelming tell when the reast is dene, press the upvote of 1.911 to 6 for his opponent, M. F. per surface with a knife, If it is spring. carefully on a hot platter, cover closely so that the meat will "sweat" to allow the driven to the center of the piece to return to the outside. This makes the first slice of the roast as tender and

julcy as the middle one. ROAST BEEF GRAVY

While the best gravy for roast is the plate" gravy that collects as soon as the roast is cut, there are thousands of families who still swear by the old-fash ioned thickened gravy. To make this, turn off any superfluous grease left in the pan after the meat is taken up, and into the remainder stir a tablespoonful browned flour. Stir until smooth, then add holling water or stock and stir until smooth, creamy and thickened. Season with salt and pepper and any sauce de stred. Strain into a heated gravy boat sufficiently to furnish a rich brown gravy tablespoonful of caramel or kitcher

Sift together a heaving pint of flour,

from the roast into a long tin n n medium oven basting with the drip- allow it to cool in the liquor. Slip Tongue! Well, that's a very good thing plugs from the meat. This is a more confrom the mest.

SECOND-DAY ROAST.

served almost as good as new the second day by brushing over with hot suct. BREAST OF LAMB WITH TOMATO olive oil or butter, searing in the oten or on top of the stove, until brown on both sides, then taking out and steamed until heated through. Return to the oven Inve minutes before serving.

BEEF PIE FROM THE FRAGMENTS Cut the remnants of a cold roast of serve; or season nicely, cover with egg

beef into small pieces and season will and crumbs and pan broll in a very hot with sait, pepper and a little Worcester- oven, Serve with tomato sauce. Add a dozen mushrooms, which at this season of the year may be picked up from almost any pasture or Cover with alandance of little onice juice may be added, if desired, tomato with a pinch of clover, Pour into a pudding dish having a cup spoonful of onion juice and salt and pepinverted in the centre, eaver with a good per to season. Cook until smooth crust and bake in a very hot oven.

HORSERADISH SAUCE FOR ROAST BEEFE.

Grate a good-sized horseradish root, and fellow returning from a weeks yachting add to it a half cup of cream, a tenspoontrip. Who wants cake when they're off ful of sugar, half a teaspoonful of salt What we want and what we've had has thoroughly. If for hot meat, heat in a and catsup! Um! um! that's what goes and mix a little grated orange rind with the sauce.

This is another appetizing way of disposing of left-over beet Add to the gravy left over from a const one cup of substantial dishes, not especially new stewed tomato. Simmer until hot, and season with sait and repperwhich says that the season for beef is twenty minutes in cold salted water, then Charles T., b. g. (Curry) cups of cold roast beef into fine shavings, same town with a shotgun in August was a century ago, the market to-day is practured to-day on an indictment charged to-day on an indictment charge.

onlons.

Fried green peppers may be place of the onion if preferred.

HAMBURG ROAST WITH TOMATO

SAUCE Have gound fine two pounds steak from out is cheaper than others, and almost onion and one stalk celery-chopped fine, o waste. For a large institution, this cut | salt, pepper, a pinch of mace and a quarogether with the sirloin makes the best ter teaspoonful celery seed. Mix thorough coasts. For a small family the first or ly, then roll in oblong shape and place in a dripping pan with a small quantity quarter cup butter melted in a half cup The time allowed for roasting a large boiling water, When nearly cooked, it smaller piece of meat does not require seasoned with salt, pepper and butter,

drying up of the meat fuices. After the board and spread with a forcement made Zetta, b. m., (Rekers) surface is onced seared, the temperature from two cups brend crumbs, a half cup Czarina Dawnin, b. m., (McCargo) 5 5 dr of the oven should be reduced, and the butter, a tablespoorful mineed paraley. ment allowed to finish slowly with fre- one small onion chopped, half a ten- Flexo, ch h., (Demarest) 6 dr quent bastings. A roast of four pounds speciful salt, quarter of a teaspoonful Captain Bacon, b. h., (Day) will be cooked just right in forty minutes pepper and a little claves. A helf cup seeded raisins may be added if desired. it is often a good plan to dredge it with Roll the meat about this filling and seflour then brown in some of the suct in cure in several places with narrow white tape: flour and place in the roasting par stove. As soon as browned all over, fin- in a hot oven, turning until evenly brown In turning the meat never pierce with or rice stock with a few slices of onlon, the fork, which allows the juices to es- a celery stalk, bay leaf and slice of lemon. cape and disturbs the tissues. Opinions and continue the residing until the duck is well done. On taking from the pan, remove the tape, and place the meat on salt and pepper it when it is put into a hot dish. Skim the fat from the surface of the sauce remaining in the pan, add a little thickening and chili, vinegar or lemon juice to season. Strain over meat and serve with a gainish of little mounds of cooked spaghetti.

CORNED BEEF AS IT SHOULD BE

COOKED A dish of corned beef, properly corned and bolled, allowed to add water until the meat is seared. Af- liquor, then pressed and cut in delicately thin slices, makes one of the most apps you may know that it is still rare. Lift prime quality, and as sound when put into the brine as if required for a roast. The most of the corned beef that comes

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protions put into pickle when just on the verge of spoiling. Very often also it lies too long in the pickle, emerging hard and salty. While the majority of people call for the rump, in buying corned beef, it is not nearly so juicy as the brisket or plate pieces, which are composed of layers of lean and fat. These pieces cost only about half as much as the rump, and are far better when boned and pressed It is an easy matter to corn one's beef, and here are two rules for this The first is a favorite rule in England. The second is that used at one of the Young Women's Christian Asso-

ciation summer homes. ENGLISH CORNED BEEF PICKLE.

Put into a large kettle three gallons water. Let it come to a good boil, then add three pounds common salt, two pounds rook salt, two ounces saltpetre. two ounces brown sugar. Stir until these ingredients are dissolved without boiling again. Let this stand over night, and in the morning strain and pour into a large jar or firkin. Add the beef or tongue. which should be turned every day. The beef should stay in a day for every pound of meat, and a tongue three weeks. The best joint is a ten pound brisket of flat ribs. When boiled the bones should be taken out, the meat will pressed, then

AMERICAN CORNED BEEF PICKLE. The American corned beef pickle allows to five gallons water one gallon rock with a teaspoonful and a half baking salt, four ounces saltpetre, and a pound with a teaspoonful and a half baking salt, four ounces saltpetre, and a pound powder. Add a teasponful salt and a half brown sugar. When ready tablespoonful butter and rub fine in the flour. Beat two eggs until light and add to them one plat of milk Stir into the flour and mix quickly into a thick batter, then push back where the meat will Pour a few spoonfuls of the beef dripping simmer gently, for five hours, more or large according to the tenderness of the pan or less according to the tenderness of the hot gem pans and turn in the latter. Bake beef. If the meat is to be eaten cold venlent way than the old method of bak- grease from the top of the pot, put the ing in the pan under the meat," besides ment in a small press that can be purgiving more crust. Serve as a garnish to chased for fifteen or twenty cents at he roast, well measured with drippings any house furnishing shop. Immerse again in the pot liquor and set away to cool and stiffen. If you have no press simply set a small crock filled with sand What is left over of a roast may be on top of the meat to weight it down in the liquor, Sitco when cold.

> Boil three pounds breast of lamb until tender, then slip out the bones. next day you can cut in individual helpings or leave whole, dip in beaten egg, then in crumbs and egg again, broll seid

TOMATO SAUCE. Put into a small saucepan one table spoon each butter and flour. When one-third cup hot water and simmer gently over the fire. A and two-thirds of a cup of strained

> thickened. EMMA PADDOCK TELFORD.

BRILLIANT GIRL GOT \$5,000.

Phalla and Norman B, the Other Winners at Columbus.

Columbus, Ohio, Sept. 18.-Brilliant Girl, owned by the Delmonte stable of Pleas anton, Cal., and driven by Jack Curry, roast of beef with plenty of horse radish fer to use office of the cream, won each heat and \$5,600 of the Hoster Columbus \$10,000 stake for 2:18 trotters a the grand circuit races to-day: 2:12 TROT, 3 IN 5, PURSE \$1,000 G HEATS

MONDAY.) Lady Mowry, b. m. by McKinney

(Helman). Col. Patrick, b. h. (Swearingen)...4 2 1 Have Larable Rose, b. m. (Geers) 2 3 7 4 soaked for Bowcatcher, b. g. (McCarthy) ... 8 10 Grace A., ch. m. (Demarest) ing sauce over and garnish with the fried Jennie Scott, b. m. (McHenry).... 6 6 6 7 onlons. Time, 2:10 1-2, 2:09 1-4, 2:10 1-4, 2:09 1-4.

KENTUCKY STOCK FARM FUTURI-TY FOR 3-YEAR-OLD PACERS, PURSE \$1,500, (2 IN 3). Brenda York, b. m., by Moko (Nuchois) HOSTER COLUMBUS STAKE FOR 2:18 TROTTERS, PURSE \$10,000, (3 HEATS). Brilliant Girl, b. m., by James Madison (Curry) 1 1 1

Have a good cut round steak at least Prince Edward, blk. g., (Eldredge) 15 11 3 Kassona, b, m., (Snedker) 14 dis

Time, 2:08 3-4; 2:08 1-4; 2:09 1-2 9 2:10 PACE, PURSE \$1909. (3 IN 5) Phalla, br. m., by Allie Wood (Gatcomb) come

Aintree, b. g. (Cox)..... 7 Fred R. blk. h. (T. Murphy)... ... Hal R., br. h. (Hedrick)....... 6 6 Herthena Bars, br. m. (McPherson. 9 4 Red Nightengale, b. m. (H. Stokes), 4 9 Missouri Chief, br. h. (McEwen)., 5 5 9 Daphne D. Direct, blk. m. (Walker) 8 7 5

Time, 2:05%; 2:06%; 2:07%. 2-07 TROT, PURSE \$1,200, (3 HEATS.) Norman B, blk. g., by Phallas, McCarthy 1 1 Mack Mack, b. g. (Helman) 2 2

b, m. (Rosemier)..... 6 6 6 Pime, 2:07%; 2:00%; 2:07%.

BISHOP MICHAUD IS ILL.

uffering from an Attack of Acute Indigestion at St. Johnsbury.

St. Johnsbury, Sept. 17-, The Right Reverand J. S. Michaud, bishop of Burlingon, is a patient at the St. Johnsbury hospital suffering a severe attack of rived here from Burlington Saturday noon and was planning to take the afernoon train for Lyndonville to administer confirmation to a large class. About two in the afternoon he was taken with severe pains and medical help was quickly summoned. He is resting quietly to-day and his condition is improved, though he still is confined to the bed. The bishop officiated at the dedication of this hospital about ten years ngo.

SKUNKS EAT WASPS.

Willimantic, Conn., Sept. 18.—Experiments here show that skunks can rid farms of yellow wasps or hornets. Painful encounters with colonies of hornets have been daily occurrences on every farm, and many runaways have been caused by the horses stepping into nests. Skunks eat the hornets with great reliah and tear the nests to pieces. They are experts at catching the winged hot tails.

BURLINGTON SAVINGS BANK. INCORPORATED 1847.

Deposits July 1, 1906.....\$10,081,236.43 Burplus

Deposits made during the first four business days of the month will from

interest from the first of that month. Interest is credited on all deposits January 1st and July 1st.
All taxes in this State are paid by the bank on deposits of \$2,000 or 1000 Deposits can be made or withdrawn by mail or express. Money loaned on legal security at the lowest rates.

CHARLES P. SMITH, President. HENRY GREENE, Vice-President.

F. W. WARD, Treasurer. E. S. ISHAM, Aust. Tressures. CHAS. P. SMITH, WILLARD CRANN HENRY GREENE, J. L. BARSTOW. HENRY WELLS, F. W. WARD, ALBERT G. WHITTEMORE.

ASK FOR THE SUMMARY OF RESULTS.

The Bank is the main artery in the life of a commercial community. Through it daily flows the current of the business community's very life blood. If the system is healthy and careful attention is paid to the routine of its daily affairs a sound and strong

corporate body will be developed. The bank statement reflects the measure of health and strength enjoyed by the institution-study its relative proportions and you may easily determine the state of its health.

> THE BURLINGTON TRUST COMPANY. City Hall Square-North.

To the long list of modern conveniences should be added "Banking by Mail."

WINOOSKI SAVINGS BANK

From careful management has not met with loss from any loan made during the last twenty years.

Deposits made during first five days of month draw interest from first day of that month. Deposits made after fifth day of month draw interest from first day of next month.

Interest credited depositors January 1st and July 1st, compounding semiannually.

The bank pays all taxes in this State on deposits of two thousand dollars or less.

VERMONT LOANS SOLICITED. Due Depositors June 30, 1906.....\$1,259,779.40 Surplus

96,419.39 \$1,356,198.79

S. H. Weston, President; J. B. Smail, Ist Vice-President; S. Bigwood, 2nd Vice-President; Ormond Cole, Treasurer.

S. H. Weston, J. B. Smail, Samuel Rigwood, E. C. Mower Ormond Cole, O. P. Ray, C. H. Shipman, R. J. White

The Home Savings Bank is worthy of your confidence as shown by the following list of officers-

C. S. ISHAM, President; N. K. BROWN, Treasurer Trustees C. S. ISHAM, H. S. PECK, W. B. GATES, C. W. BROWNELL, THOMAS ARBUCKLE, L. C. GRANT, H. W. TRACY J. H. MACOMBER,

CHARLES D. WARREN, F. O. BEAUPRE, N. K. BROWN. 115 St. Paul Street, - Burlington, Vt.

Won the Hottest Contest in Republican History in New

Hampshire.

WINSTON CHURCHILL SECOND

Made a Terrific Fight from Opening of Convention until Counted Out on the Ninth Ballot-Pillsbury

Strength to Floyd.

Concord, N. H., Sept. 18 -- Charles M. N. Blakemore, blk. g., (Poote), 12 14 5 fore the choice was made, and three of coln Republican club of New Hampshire, was Floyd's closest competitor. He made a terrific fight from the mo-

ment the convention opened nucl tae conting showed him to be defeated. early in the day withdrew after the

Roosevelt: "The republicans of New Hampshire mong the first to endorse the candidacy of Theodore Roosevell for President, reg-his administration. With the co-opera-longress, he has been able to keep faith with the people and under his leadership 2 the republican party has made a new

record of achievements." gratulations were offered the country that republican financial and industrial Harper's Bazaar..... 185

The action of the United States Senate

in passing the Gallinger shipping bill was endorsed, and the New Hampshire repacute indigestion. Bishop Michaud ar- resentatives in the House were urged to make all honorable efforts to secure consideration and passage of the bill by

The remainder of the platform was devoted to State issues. THE ANTI-PASS PLANK.

soon as organized authorize the State Success. 1.70 treasurer to contract with the railroads for the transportation of its members from their homes to the capital and return each week on specified days and that the cost

FLOYD NOMINATED Howard National Bank

Burlington, Vt.

Capital......\$300,000

in 150,000

J. H. GATES, President.

F. E. BURGESS, Vice-President.

H. T. RUTTER, Cashler. H. S. WEED, Assistant Cashier.

CLUBBING LIST. The Free Press and Other Periodicals at

Low Rates to One Address. The Weekly FREE PRESS can be Rosecrans W. Pillsbury, of London-derry, who was close up in the fight early in the day withdrew after the early halton and made an effort to 2 8 2 seventh ballot and made an experience of the other period concerning the receipt of the other period cals, should be sent directly to the office of that periodical. The Weekly FREE OR 4 following endorsement of President PRESS and any one of the following periodicals will be sent to any one address

for one year at the prices annexed: American Fish Culturist 2.18 Century Magazine 50 Chicago Leader 150 Cosmopolitan 185 Everywhere.. Magazine"..... 1.5

"that republican financial and industrial larger's lazzar" | 1.85 policies have brought unprecedented prosperity." | Good Housekeeping | 1.85 Harper's Magazine | 4.35 Harper's Weekly | 4.20 ever which would undermine the cardinal principle of the republican party protection to American manufactures and | 1.80 hor." | Montreal Weekly Witness | 1.80 | Montreal Northern Messenger Montreal Family Herald and Star 1.3 New York Thrice-a-week Tribune... 2.00 New York World 1.75 New England Farmer... 2.00 Photographic Times Review of Reviews 3.50

The platform says on the pass question:

**Rural New Yorker....

**Scientific American....

**We urge that the next Legislature as Saint Nicholas...........

Railroad and Industrial Values."

52 Broalway